BREADING TABLE

MEGA-TOP COLD-WALL PREP TABLE MODEL 9000W

The 9000W series addresses three specific environments where a forced air cooled mega-top does not fit the application: 1) Breading station: coating and milk-wash combine to create messes. Spillage gets into the evaporator coil and air ducts on forced air units, causing premature failure, which is alleviated by the 9000W series 100% sealed cold-wall tank with drain allowing for easy clean up. 2) High heat environments: close proximity to a solid fuel char-broiler, where forced air units don't have enough cooling capacity to keep product at safe temps. 3) Front of the house: when use of covers are not desired, the gentle cold blanket of air created by the recessed cold wall provides superior temp holding over forced air units. Available is 3 standard lengths; 48", 60" and 72". Design based on Randell's 30+ years of cold wall experience. Meets the 1998 NSF/ANSI standard 7, for 41ºF pan temps.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400

AVAILABLE MODELS:

- ☐ 9148W
- ☐ 9260W
- ☐ 9272W

STANDARD FEATURES:

- Meets 1998 NSF/ANSI standard 7,41˚ F product temperature requirements
- Recessed wrapped coldwall sealed pan opening with exclusive separate temperature controls & expansion valve for base and pan opening
- Exclusive press fit magnetic removable gaskets
- Separate dual control system for upper pan opening & base allows shutting pan opening off at night for up to 60% energy savings
- Condensing unit with hot gas condensate evaporator
- Hinged louver for panel for easy access to drain gate valve, upper pan opening temperature control and cleaning of condenser coil
- Exclusive rail drain for easy clean-up

CABINET EXTERIOR: Unit top and raised upper pan opening will be formed from 20 gauge stainless steel with a 1-1/2" 90˚ nosing/top turndown. The refrigerated upper pan opening will be mechanically cooled and shall be provided with one single opening to allow flexible pan configurations. The interior of the upper pan opening will be constructed of three-piece construction with coved corners for easy cleaning. Pan opening will hold 6" deep pans - not included. The pans will set on an integral recessed pan ledge (3" at front and rear) making clean-up easy without requiring the removal of any pan supports. All units provided with hood style covers that allow for easy access to pans when in use. Also supplied is inter-locking adaptor bar grid to accommodate any size pan up to 6" deep. Unit bottom and exterior back are galvanized metal. Exterior ends are finished in stainless steel. Standard hinged louver for easier cleaning of the coil and draining the pan opening. Unit mounted on 6" (overall) high swivel casters (front two with locks).

CABINET BASE INTERIOR: Interior sides, rear and top shall be anodized aluminum. Base interior ends and door openings shall be thermoformed high impact ABS. The base shall be foamed in place polyurethane insulation with a minimum thickness of 2".

DOORS: Stainless steel front with easy to grasp recessed handles. Doors mounted on heavy duty stainless steel concealed type hinges with pivot pin in nylon bushing. Door interior is deep drawn thermoformed high impact ABS with press-fit replaceable magnetic gaskets, designed for long life and easy maintenance. Doors are foamed in place polyurethane insulation.

REFRIGERATION SYSTEM: The system will utilize R-404a refrigerant and be provided with a hot gas condensate evaporation system. Dual refrigeration system with independent controls for the base and the upper pan opening. The base will have a blower coil with a dedicated metering device and solenoid valve allowing the thermostatic control to independently control the base temperature. The mechanically cooled upper pan opening will be controlled utilizing an expansion valve metering device with its own solenoid valve and thermostat. An on/off switch, located directly behind the hinged louver, is provided as standard to allow the upper pan opening to be shut off independently of the base. A pressure control is provided to monitor the dual systems performance.

ELECTRICAL: The units will be provided with a 8' power cord and 3-wire grounded plug as standard, pre-wired for 115 volt, 60 hertz, single phase operation. Export voltages are available and require hard wiring in the field to the units main junction box, (unit will be shipped on legs for export applications, unless specified otherwise). This equipment is intended for use in rooms having an ambient temperature of 86˚F (30˚C) or less.

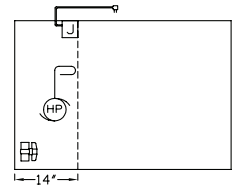
ORIGIN OF MANUFACTURE:

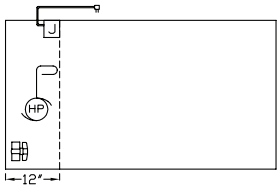
Designed and manufactured in the United States.

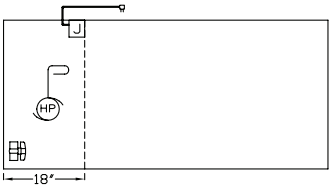
9000W flat-top, mega-pan opening with cold-wall conductive cooling preparation tables.
Model 9260W shown.

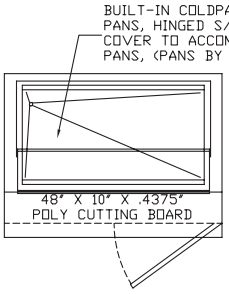
OPTIONS/ACCESSORIES:

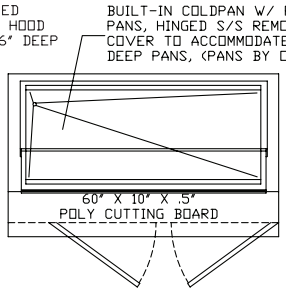
- ☐ Overshelf assembly
- ☐ Stainless steel back
- ☐ Legs in lieu of casters
- ☐ Lift off night covers
- ☐ Hinged slide back covers
- ☐ Hinged cover
- ☐ Drawers or pull-out shelves (contact factory for available options)
- ☐ Sheet pan racks
- ☐ Door locks

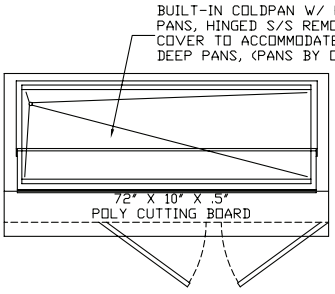


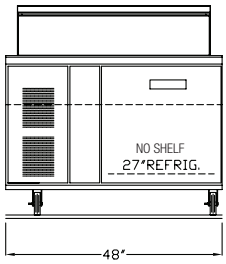


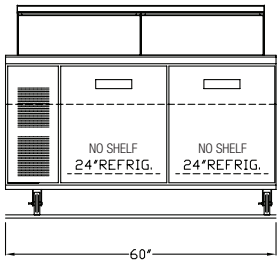


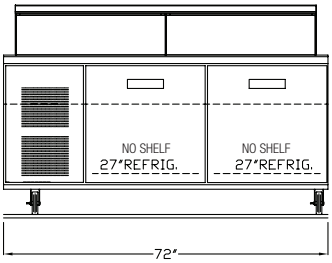


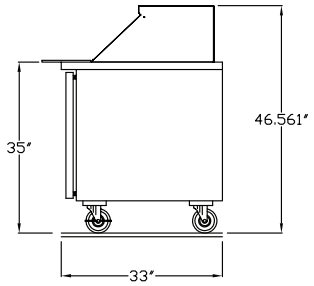












Model	L	W	H	Doors	Storage Cu. Ft.	Pan Capacity	HP	Volt	Amps	NEMA	BTU Rating	Ship Wt.
9148W	48"	33"	46.561"	(1)27"	5.5	(9)1/3 or (18)1/6	1/3	115/60/1	9	5-15P	1380	355
9260W	60"	33"	46.561"	(2)24"	9.8	(12)1/3 or (24)1/6	1/3	115/60/1	9	5-15P	1380	400
9272W	72"	33"	46.561"	(2)27"	11.2	(15)1/3 or (30)1/6	1/2	115/60/1	12	5-15P	2420	475